

ORDER NOW

+41 79 372 13 78



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VISIONAPARTMENTS introduces an unique room service concept for serviced apartments.

To start ordering - simply call the number on page 2 and our staff will assist you.

Delivery - your order can be delivered to your room (minimum order for this type of delivery is CHF 35) or you can choose takeaway and pick it up from La Lup.

During extremely busy periods, delivery to rooms will be paused and only the takeaway option will be available.

Opening hours - our room service delivery is only available during La Lup's opening hours (please refer to lalup.ch for more information).

Cleaning - after your order is brought to your room, please inform and agree together with our staff on the time you would prefer the dishes to be removed or please place them in your dishwasher and our cleaning staff will remove them during the weekly cleaning.

VISA ■ **②** G Pay **⑤** Pay

BREAKFAST

You are invited to try our buffet breakfast in the restaurant.*



*Please visit **lalup.ch** for more information on La Lup's breakfast serving times.

APPETIZERS

Delightful burst of flavor and nourishment that invigorate the palate and satisfy the craving for a healthy indulgence.



OLIVES Nocellara del Belice CHF 8



NACHOS Served with Guacamole and Salsa Roja CHF 15



Nocellara del Belice olives are prized for their vibrant green color, meaty texture, and rich, buttery flavor, making them a delectable choice for olive enthusiasts. Indulge in a tantalizing combination of crispy nachos. accompanied by creamy guacamole and zesty salsa roja, for a fiesta of flavors that will transport your taste buds to a realm of pure delight.



DUO OF DIPS Hummus & Zacusca served with flat bread CHF 15



Savor the harmonious blend of velvety hummus and robust zacusca dips, each boasting their own distinct Mediterranean-inspired essence, as they elevate your snacking experience to new heights of culinary bliss.



BEETROOT HUMMUS Served with Falafel & Pomegranate Seeds CHF 14



Experience a symphony of colors and flavors with the vibrant beetroot hummus, paired with crispy falafel and a burst of refreshing sweetness from the scattered pomegranate seeds.

STARTERS

Tasty dishes served before the main course to stimulate the appetite and provide a preview of the flavors to come.



SEASONAL SOUP

Ask our staff for today's selection CHF 12

Seasonal soup is a comforting and flavorful dish that captures the essence of each season with its fresh and seasonal ingredients.



TACOS (2) Choice of Beef, Fish or Beans

Tacos with a choice of beef, fish, or beans offer a diverse range of protein options, allowing for a delicious and customizable dining experience.



CUCUMBER TOMATO SALAD Fresh Cucumber & Tomatoes

CHF 15



Cucumber tomato salad is a refreshing and vibrant dish, combining the crispness of cucumbers with the juiciness of tomatoes, enhanced by a tangy dressing.

CHF 19



CRISPY CHICKEN SALAD For two

CHF 19

The crispy chicken salad is a delightful combination of fresh greens, tender chicken, and crunchy toppings, creating a satisfying and flavorful meal.

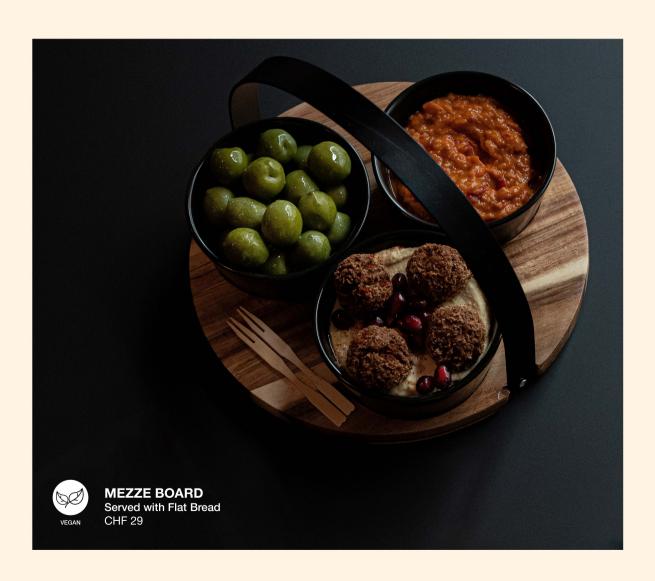


FALAFEL SALAD

For two CHF 18



Falafel salad is a fresh and vibrant dish that features crispy and flavorful falafel balls atop a bed of crunchy greens, juicy tomatoes, and sweet bell pepper, making it a satisfying and healthy meal.



MAINS

Centerpiece of a meal, featuring larger portions of protein and accompanying sides that provide a satisfying experience.



BUTTER CHICKEN Served with Basmati Rice CHF 23

Butter chicken is a popular Indian dish that features tender chicken in a rich and creamy tomato-based sauce infused with aromatic spices, creating a flavorful and comforting meal.



LA LUP STYLE FRIED CHICKEN Served with Fries and Salad CHF 24

Fried chicken with fries is a classic comfort food combination, featuring crispy, golden-brown chicken paired with perfectly seasoned fries for a satisfyingly indulgent meal.



Quesadilla with Fries or Salad Choice of Veggies, Crispy Chicken or Pulled Beef CHF 28

a delicious blend of flavors, with melted cheese enveloped in a warm tortilla, complemented by the option of savory proteins or a hearty vegetable filling.



MOROCCAN LAMB TAGINE Served with Couscous CHF 23

Moroccan lamb tagine is a fragrant and exotic dish that showcases tender chunks of lamb stewed with sweet and savory spices, dried fruits, and nuts, creating a rich and complex flavor profile.



WALNUT-TOMATO PESTO GNOCCHI Served with Parmesan Cheese

CHF 17



Gnocchi with walnut-tomato pesto is a simple yet delicious Italian dish that combines soft and pillowy potato gnocchi with a vibrant and tangy tomato-based sauce.



FISH & CHIPS LA LUP STYLE

Served with French fries and house sauces CHF 27

A beloved British dish consisting of flaky, battered fish served alongside crispy fries, providing a delightful combination of textures and flavors.



CAPONATA & BEANS Served with Basmati Rice CHF 21



Caribbean fish curry is a flavorful and aromatic dish that combines tender fish, exotic spices, and creamy coconut milk for a truly satisfying meal.



MAFE - AFRICAN PEANUT CHICKEN STEW Served with Basmati Rice CHF 23

Mafe combines tender chunks of meat with a creamy peanut butter-based sauce and a variety of vegetables, creating a rich and comforting dish that is both hearty and satisfying.



SPICY BEEF GOULASH Served with Basmati Rice CHF 28



A hearty and flavorful stew that features tender chunks of beef simmered in a rich tomato-based sauce infused with smoky paprika and spicy chili peppers, making it a comforting and satisfying meal.



PUMPKIN VEGGIE CURRY Served with Basmati Rice

CHF 21



Yellow vegetable curry is a fragrant and spicy dish that combines a creamy coconut milk-based sauce with a variety of colorful vegetables and aromatic spices, resulting in a comforting and flavorful curry.

SIDES

Complementary accompaniments to the mains, offering additional flavors, textures, and variety to enhance your experience.





FRENCH FRIES



MIXED GREENS SALAD



CHF 8

CHF 7

Universally loved and iconic side dish, featuring crispy golden-brown potato sticks that are delightfully salty and satisfyingly crunchy.

Flavorful alternative to traditional fries, with their slightly sweet taste, vibrant orange color, and crispy texture providing a deliciously wholesome twist on a classic side dish.





QUINOA



CHF 5

COUSCOUS



CHF 6

Wholesome and flavorful dish that combines protein-packed quinoa with an array of colorful and crunchy vegetables, providing a satisfying and nutritious meal.

A nutrient-dense and gluten-free grain alternative that boasts a hearty and nutty flavor, making it a wholesome and delicious addition to a variety of dishes.

DESSERTS

Indulgent treats that tantalize the taste buds and provide a sweet and satisfying ending to a meal.



CHOCOLATE MOUSSE

*Upon availability CHF 8.5



TIRAMISU

*Upon availability CHF 8.5

Chocolate mousse is a decadent and silky-smooth dessert that indulges the taste buds with its rich chocolate flavor and light and airy texture.

Tiramisu is a classic Italian dessert that features layers of coffee-soaked ladyfingers, creamy mascarpone cheese, and a dusting of cocoa powder, creating a delectable and sophisticated treat.



CHEESECAKE

*Upon availability CHF 8.5

Cheesecake is a luscious and fruity dessert that combines the creamy and tangy flavors of cheesecake with the sweet and tart taste of fresh raspberries, resulting in a delightful dessert.



BANANA BREAD

*Upon availability CHF 8.5



A moist and delicious baked good, infused with the natural sweetness of ripe bananas, making it a beloved comfort food for many.

DRINKS

COFFEE	
COFFEE CREME	4.5
ESPRESSO / RISTRETTO CAPPUCCINO CAFE LATTE LATTE MACCHIATO ESPRESSO MACCHIATO CHOCOLATE COFFEE ICED LATTE	4
	5.5
	5
	6
	4.5
	6
	6
MILK DRINKS	
COFFEE CREME	6
MILK FRAPPE (Strawberry, Almond, Grenadine)	4.5
TEA	
EILLES TEA DIAMOND	6
NON - ALCOHOLIC DRINKS	
VALSER STILL WATER 50 CL	5
VALSER SPARKLING WATER 50 CL	5
COCA-COLA ORIGINAL 33 CL	5
COCA-COLA ZERO 33 CL	5
SPRITE 33 CL	5
FANTA 33 CL	5
FUSETEA PEACH 33 CL	5
GREEN LEAF APPLE TEA	6
MOHL SHORLEY (APPLE SPRITZER) 33 CL	5
THOMAS HENRY TONIC WATER 20 CL	5
THOMAS HENRY BITTER LEMON 20 CL	5
THOMAS HENRY SPICY GINGER 20 CL	5
MICHEL ORANGE PREMIUM 100% 20 CL	5
BEER	
MORETTI DRAFT 33 CL / 50 CL	7/9
ITTINGER AMBER 33 CL	7
ERDINGER WEISSBIER 50 CL	8
LAGUNITAS IPA 33 CL	7
CORONA 35.5 CL	7
HEINEKEN 33 CL	7
HEINEKEN 0.0% (NON-ALCOHOLIC) 33 CL	5.5

SPARKLING WINE	1 DL / 7.5 DL
TERRA DI MARCA PROSECCO (IT)	9 / 49
MILLESIAMATO METRESSOR PROSECCO ROSE (IT)	9 / 49
CUVEE LEONIE CHAMPAGNE AOC BRUT (FR)	12 / 89
MOËT & CHANDON CHAMPAGNE IMPERIAL BRUT NV (FR)	125
WHITE WINE	
REGNO RECAS CHARDONNAY (RO) 187 ML	10.5
REGNO RECAS SAUVIGNON BLANC (RO) 75 CL	49
SOLO BARRIQUE CHARDONNAY (RO) 75 CL	59
ROSE WINE	
REGNO RECAS ROSE (RO) 187 ML	10.5
SOLO QUINTA ROSE (RO) 75 CL	72
RED WINE	
REGNO RECAS PINOT NOIR (RO) 187 ML	10.5
SELENE MERLOT (RO) 75 ML	65
CUVÉE UBERLAND (RO) 75 ML	92
COCKTAILS - FIZZ	
HUGO	12
APEROL SPRITZ	12
CAMPARI SPRITZ	12
MIMOSA	15
COCKTAILS - SOURS	
AMARETTO SOUR	16
WHISKEY SOUR	16
MR. PINK	16
PINK LADY	16
COCKTAILS - AFTER DINNER	
WHITE RUSSIAN	16
ESPRESSO MARTINI	16
GIN & TONIC	
BOMBAY SAPPHIRE 40% 4CL	15
HENDRICK'S 41.4% 4CL	17
MONKEY 47 47% 4CL	19
LIQUEUR	
AMARETTO DISARONNO 28% 4CL	9
COINTREAU 40% 4CL	9
JÄGERMEISTER 35% 4CL	9

WHISKEY & MALTS	
JAMESON 40% 4CL CHIVAS REGAL 12 YR 40% 4CL BULLEIT BOURBON OLD 45% 4CL PULTENEY 12 YR 40% 4CL MACALLAN DOUBLE CASK 12 YR 40% 4CL LAGAVULIN 8YR 43% 4CL BALVENIE 14YR 45% 4CL TALISKER 10YR 45% 4CL GLENFIDDICH 15YR 40% 4CL	12
	15
	15
	16
	18
	12
	18
	16
	18
VODKA	
ABSOLUT 40% 4CL	10
GREY GOOSE 40% 4CL	16
COGNAC	
MARTELL VS 40% 2CL COURVOISIER VSOP 40% 2CL	12
	15
BACHE GABRIELSEN 40% 2CL	13
GRAPPA	
NONINO MOSCATO 41% 2CL	9
FRUIT BRANDY	
WILLIAMS LA VALADIERE 37.5% 2CL	7
ZWETSCHGEN WILLISAU 40% 2CL	7
KIRSCH WILLISAU 37.5% 2CL	7
RUM	
BACARDI CARTA BLANCA 37.5% 4CL	9
HAVANA CLUB ANEJO 40% 4CL	10
LEBLON CACHAÇA 40% 4CL	10
DIPLOMATICO 40% 4CL	15
RON ZACAPPA	18
TEQUILA	
CAZADORES BLANCO 40% 4CL	12
APERITIF	
CAMPARI BITTER 23% 4CL	9
RAMAZOTTI 30% 4CL	9
LILLET BLANC 17% 4CL	9
ΔPEROL 11% 4CI	g



